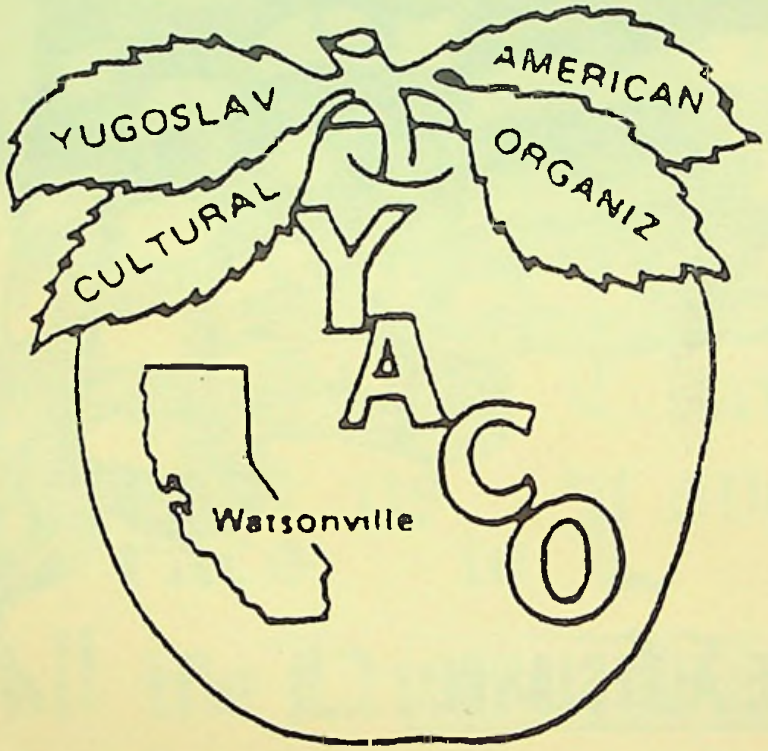
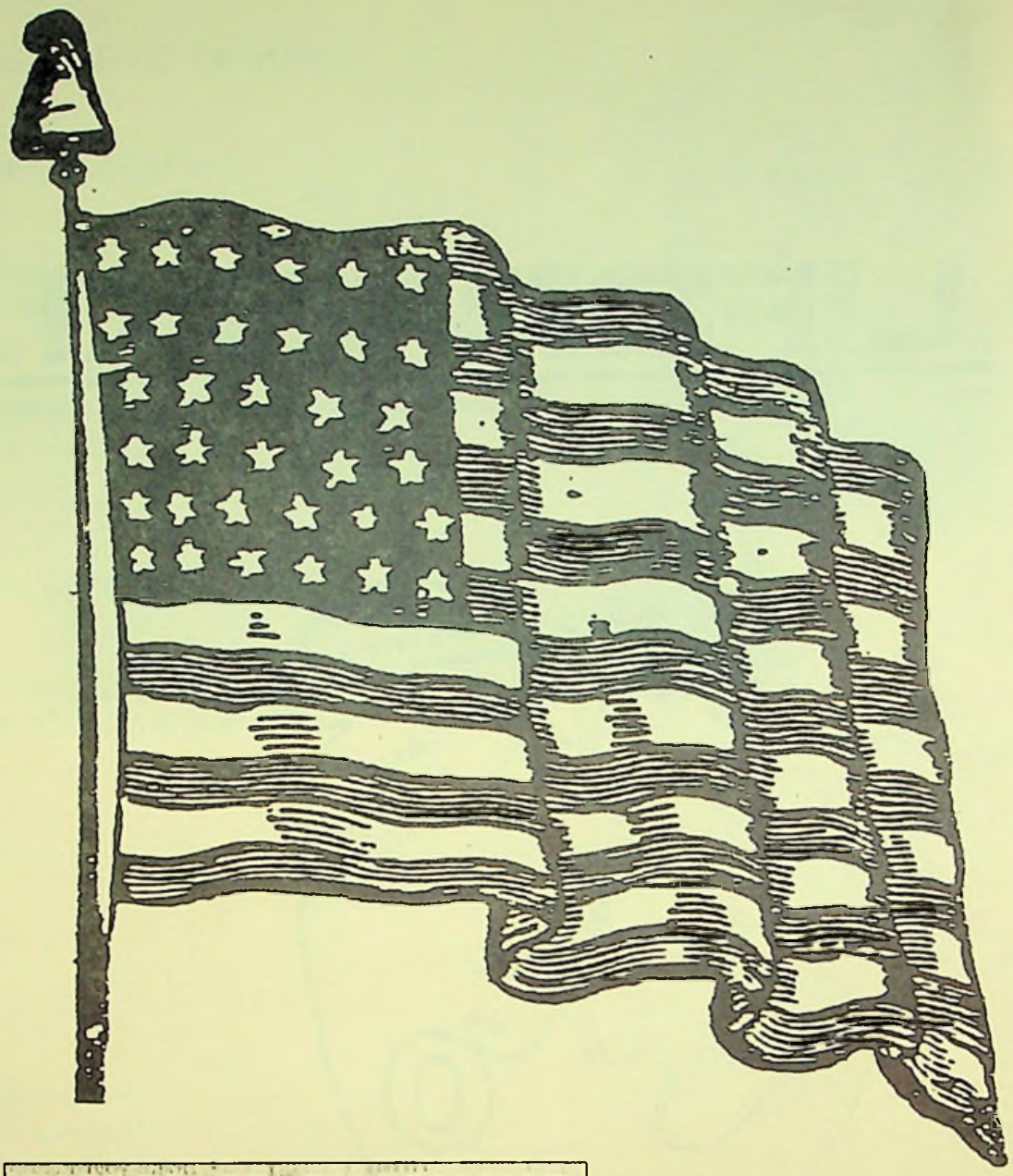
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NEWSLETTER OF THE YUGOSLAV-AMERICAN CULTURAL ORGANIZATION, INC.
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EDITORS: Nina Matulich, Ann Soldo, Frances Osorio
Rapid Offset Printing, 22 East Lake Avenue, Watsonville, California 95076 (408) 724-2900



PLEDGE OF ALLEGIANCE

I pledge allegiance to the flag of the United States of America
and to the Republic for which it stands,
one Nation under God, indivisible,
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and justice
for all.





O Infinite Intelligence
Which Created
Heaven & Earth
and all of us in it
with Your Love,
We give You Glory
We give You Praise
We give You Thanks.
Grant us Grace to Love
All the Human Race
for Your sake and
Live in
Peace

—HELEN KVESTICH
BAUTOVICH
YACO MEMBER

A UNIVERSAL PRAYER FOR ALL FAITHS

The Slavonic Mutual and Benevolent Society of San Francisco, Org. 1857.

THE SLAVONIC SOCIETY

On November 17, 1857, at 56 Government House, near the present waterfront of S.F., a group of Dalmatians and Montenegrins from Croatia and Montenegro in present-day Yugoslavia organized the first South-Slavic society in the Americas.

The Society, then called the Slavonic Illyric Mutual and Benevolent Society, organized and purchased the Slavonic Plot Croatian Catholic Cemetery in 1861; organized a Slavonic Library in 1869; assisted in the organization of the Croatian and Slovene Catholic Church of Nativity of S.F. in 1901, and the Slavonian (Serbian)–Greek–Russian Church of S.F. in 1864.

Today, the descendents of those hardy gold rush pioneers from Croatia, Dalmatia, Montenegro, Serbia, Istria, Bosnia & Hercegovina wish you to join them in their latest achievement, the SLAVONIC CULTURAL CENTER.

******* Additional historical information

The SMBA, Slavonic Mutual & Benevolent Society, has no "Austrian" in its name and never did. It claims to be the oldest organization of Slavic emigrants in the New World, but possibly could be the oldest in the whole world. It is the largest Slavic group in San Francisco.

Submitted by YACO member, Paul Arnerich of San Francisco

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Andy and Pat Gulermovich, owners



FIRST TAMBURITZA ORCHESTRA to be heard on radio was the Croatian Tamburitza Liberty Orchestra that was heard over radio station KDKA in Pittsburgh in the early 1920s. The orchestra included, from left, Joseph S. Urban, bisernica; Stephen Sestek, kontrasica; Joseph Cvetnich, bugarija; Albin Klemen, berda; Matt Djetelich, brac; John Kuntz, brac and Nich Cvetnich, brac.

In Memoriam

ANDREW SOLDO

Born
February 18, 1909
Sinj, Yugoslavia

Died
May 15, 1991
Watsonville, CA

VIDO F. DERETICH

Born
July 9, 1933
Watsonville, CA

Died
May 17, 1991
Watsonville, CA

DO YOU HAVE A NEWS ITEM YOU WOULD LIKE TO SHARE?

Send us short stories, recipes, interesting legends, family traditions, etc. We want to make the Kalifornski your newsletter. Mail it to P.O. Box 226 or to P.O. Box 4, Watsonville, CA 95077. Thank you.

Potpourri

by BABE BRAUTOVICH HILL

Happy June to all! If you missed our May pot-luck, you missed a lot of fun. The food was something you could only imagine. It was fantastic, plentiful, delicious and a gourmet's dream. The music was just great, the fellows are doing better and better each time you hear them. Now, they are throwing in a little socIAlising and it's good! We played Bingo, had a silent auction and it was all fun. I think Mary Burdick was the winner a couple of times, and Jacqueline Zadravec won the nicest things which were auctioned. All of us that bought the items were winners. A good time was had by all. THE GREENTOWN JAZZ BAND, remember their concert at the Senior Center? What fun that was, hard to just sit. Milan and Daisy Popovich came from Saratoga Way. I would be terribly remiss if I didn't mention Kay Butier and her work crew. They did one heck of a job putting all this together. I know what that's like. Many accolades go out to Kay Butier for giving us all a very delightful evening....I talked to Martin Santich, the other day, he is doing just great. He has a problem with his eye sight but otherwise he's fine and sends his hello's to one and all, take care Martin...NOW for the JULY BAR-B-QUE, PLEASE DON'T FORGET it's on a SATURDAY this year, July 6th. I'M sure it will incovnience some of you, but it's just for this one year; next year will be a whole new ball game and chairman. So, please come and bring all your relatives and friends. I'm sure it will be a great success. I have been getting calls from all over the State (thanks to Debra's publicity). Everyone who calls is asking about the music and dancing.They all want "ethnic". Well, I tell them that we have just that with the JOROGOVAN TAMBURITZANS. All tickets will be available at the door. We haven't changed our prices in years, this is not a money maker, it's a fun and friend maker. So come one and all... I met LUCE BASOR at the potluck, no, not John's Mom but his and Jelka's daughter who just happens to be YACO's youngest member. Dobro Dosli LUCE BASOR II (the second). I guess I had better close for now as we are planning a trip over to Ripon to Sophie Marich's for their annual YCC Bar-B-Que... I'll put you on hold and get back to you next time.

Toodle...ooo,

Babe

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Yugoslav American Cultural Organization

"SLAVONIAN" BAR-B-Q

Corralitos Community Center
— Padres Park —

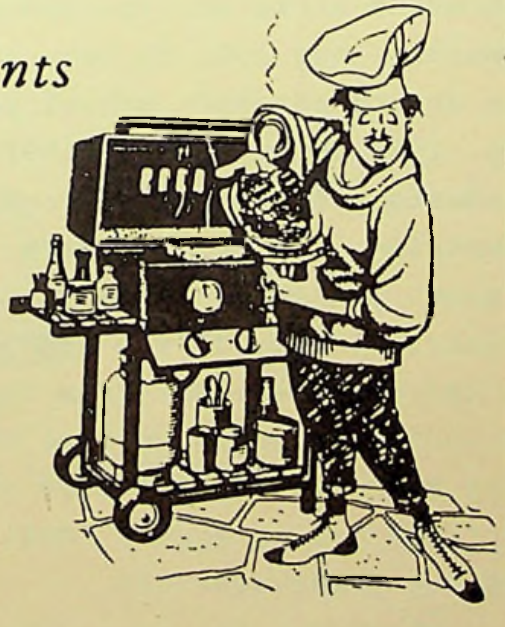
DRAWINGS & PRIZES

GAMES for the children

DINNER 1 P.M.

Tri-Tips, Beans, 2 types of salad
bread, coffee, dessert

No-Host Refreshments



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JORGOVAN TAMBURITZANS

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FOR FURTHER INFORMATION CALL BABE HILL AT 724-1284

IS YOUR FAMILY NAME AMONG THESE?

When Nina Matulich and Frances Matulich Osorio were vacationing in New Zealand this past Feb. & March (summertime over there), they were looking through the phone book of the City of Auckland. They found the following names. Out of the country's population of 3 million, there are 60,000 residents of Yugoslav heritage who are called "Dal-ies" pronounced Dal ee.

ANTUNOVICH 25
ARNERICH..... 8
BATISTICH.....13
BRAJKOVICH..... 8
FRANICH.....19
GERA..... 6
IVANKOVICH..... 4
LIPANOVICH.....12
LUCICH..... 5
MARINOVICH.....29
MATIJASEVICH..... 2
MATULICH..... 7
OSTOJA.....1
RADICH.....27
RESETAR..... 3
SELAK..... 9
SIMUNOVICH..... 3
SLAVICH..... 2
VIOLICH..... 1
VRANJES..... 9
VUKICH..... 2

HOST A STUDENT FROM YUGOSLAVIA

International Student Exchange

AYUSA (ACADEMIC YEAR IN THE USA) is a non-profit organization. It is looking for student host families. There will be 8 students coming from different areas of Yugoslavia for one semester, Aug.1991 to Dec. 1991 or for the entire academic school year of Aug. 1991 through June, 1992. Also, students will be coming from other countries, such as, Denmark, Japan, France, Scotland, Germany and other countries. So, if you are interested in hosting a student from Yugoslavia or another country, please contact John Basor at 408-724-2169 or the Adriatic Travel Agency (408) 728-7766 or 1-800-488-7565.

Thank you for your consideration,

John

CONGRATULATIONS
YACO SCHOLARSHIP WINNERS

Robert Lewis Stevenson School of Monterey...NICHOLAS O. RADOV Son of John & Aneita Radov, of Watsonville

Watsonville High School... TANJA ODZAK, daughter of Hortensia and Josip Odzak of Watsonville.
Aptos High School CYNTHIA N. ALAGA daughter of Sharon & John Alaga of Watsonville. Aptos High School... LAURA R. BENICH, daughter of Susan & John Benich of Aptos. Aptos High School....STEVE SCURICH, son pf Randy & John Scurich of Aptos.

YACO officers and members extend to each of these seniors best wishes as they enter college in the Fall. The awarding of scholarships is a major project of YACO.

"A LEISURELY CUP OF COFFEE IN TIMES PAST"

Condensed and translated from an article that appeared in the Dubrovnik Vjesnik Newspaper, December, 1990

Submitted by John Haidich of Monterey, California

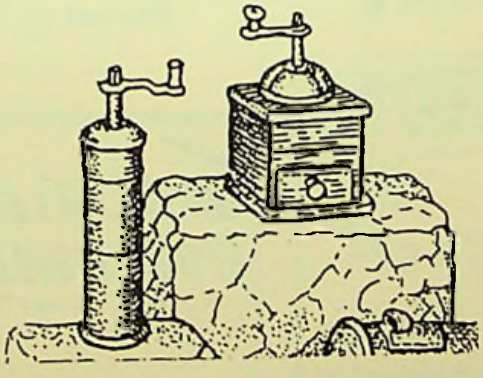
Part Two (continued) USE OF THE COFFEE MILL

Alongside of the fire hearth on the "komin" wall there would be a recess in the wall, about the size of a small window, with a ledge on which the coffee mill was always kept. The first coffee mills (Mlinaci) were four cornered and on top there was a yellow brass copola. On top of the copola was a polished spindle-like handle which ground the coffee beans as it was turned.

The lady of the house would sit alongside the fire hearth and place the coffee mill between her knees. While the coffee beans were being ground, they would tell stories, which had to last for a considerable length of time, until the last coffee bean was ground (the coffee beans were ground to a very fine dust-like powder). During this time, the fire wood burning on the hearth would start to turn to coals and the pot containing the lunch meal would start to simmer and the bread in the covered pan (heaped over the coals) was being baked.

While grinding the coffee every so often, they would look to see how much of the fragrant fine dust-like powdered coffee was gathered in the little drawer at the bottom of the coffee mill. The door was opened very slowly and carefully so that it would not spill the milled coffee.

The round brass cylinder coffee mill (most with a filigree adorned decoration) was usually kept in a credenza. The brass always had a brilliant glossy shine to it. (To be continued)



PLANNING TO BE IN NEW YORK CITY ?

Restaurants in New York City featuring Yugoslav foods:

Felida Restaurant

Vila Berulija

Portoroz Restaurant

Vila Dubrovnik Restaurant

*****Check the Yellow Pages for location.

Tiny islands are Yugoslav jewels

The Daily Breeze Sunday, October 21, 1990

Article submitted by:
Kay Kunich Peterson

By Nino Lo Bello

Rab's neighbor isle, Cres, is big, rocky, mountainous and hardly settled. Though Cres, long and thin, is practically waterless, Lake Vran in the middle of the island is a freshwater lake. Nobody knows quite why this is here, since the lake can't be this size or that deep just from rain. One theory about what feeds this strange body of water is that several rivers on the Yugo mainland travel underground and then below the sea-bed, later surfacing in Cres' midriff. However oddball the lake may be, it is worth a trip. And a dip.

A truly enchanting place is Iz, a small, well-sheltered, and forested fishing isle with two tiny villages (Iz Veli and Iz Mali) where custom requires that the women walk around with staffs. Two of Iz's neighbor islands also bear strange names. Zut and Ist have been sinking for the past 2,000 years but will still be around during the next century — so there's still time for a quick howdy. Better still, take along your own supplies and a tent. That way, if you are not a go-go-go type of tourist, you can spend many satisfying days on Zut and/or Ist all by yourself, enjoying the bathing, the fishing and just being alive.

Herewith a capsule commentary on Yugoslavia's other islands:

Pag: Long, wild, almost totally unvisited; stupendous wine, cheese and lace; three little hotels.

Vis: Favorite with retired Austro-Hungarian sea-dogs; grotto trip to nearby uninhabited Bisevo recommended; shipshape hotel.

Brac: Good beach and a monastery; huge, high, windswept; famous for quarries;

Hvar: a miniature Dubrovnik; fortified church in village of Vrboska has altarpieces by Veronese and Bassano; several modern hotels (which refund day's room costs if sun doesn't shine).

Dugi Otok: Rocky, scrubby coast; best fishing in Adriatic; one hotel, rather on the primitive side.

Skipping around on this orthographical aisle of isles on Yugoslavia's map proves to be a relatively inexpensive proposition, even during the high season. As the pathfinder type of traveler seeking a change-of-pace holiday on one or two of the vastly neglected Yugo islands, why not pick out your own don't-tell-anybody haven. Like Krk (my favorite), each of them is a never-never land you'll never never want to leave.

But when you do get back home and start in with the raves, remind your friends that you're not telling them a krk-and-bull story.



Beaches on Krk Island are typical of Yugoslavia's mini isles.

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A FEW INTERESTING FACTS ABOUT "THE OLD COUNTRY"

Submitted by Zarko Radich
Translated by Frances Basich

On New Year's Eve in 1857 the skies of Belgrade were lit by the glow of 360 oil-burning street lamps. This was the beginning of night life for the people of Belgrade.

Somic playwright Marin Držić (b. 1508-1567) of Dubrovnik was an excellent musician. In 1538, he was selected to be the organ player for the Dubrovnik Cathedral.

According to recent surveys, the birthrate and general population in ninety of the 120 counties in Serbia has been declining for the past ten years.

Between 1414 and 1738, the city of Zadar, located on the Adriatic Coast, suffered 10 catastrophic earthquakes.

The city of highest elevation in Yugoslavia is Žabljak, located in Montenegro. The city is perched 1,460 meters - a mere 4,867 feet above sea level. The building which is at the highest elevation is a mountain resort on Triglav Peak in Slovenia. The resort looks down from a height of 2,515 meters (8,383 ft.) above sea level.

The largest lake in the country is Skador Lake, bordering Montenegro and Albania. The deepest lake is Ohrid Lake in Macedonia with a depth of 958 feet.

The very first potatoe to be sown in Yugoslavia was planted in 1799 in Banat of Vojvodina.

The most widely recognized flying fish in the Adriatic Sea is the lastavica (meaning "swallow"). Its average length is 30 cm (12 inches) and can "fly" 200 meters (666 Ft.) across the water's surface.

Historians do not know the date of settlement for the city Vranje (east Serbia). The first reference to the city was in 1093 AD in the writings of a Greek, Ana Komnena. Vranje was then described as a town.

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Cegelnica 29
68000 Novo Mesto
Slovenija
Jugoslavija
December 1, 1990

Dear Friends,

First day of December, first snow. Yes, its the white stuff all right, all over the gardens, most which have month old patches of lettuce covered with plastic or just under the snow. Many bulbs, garlic and onion as well as flower, have also been planted and are awaiting spring. No, I don,t know yet what will happen to the lettuce under the snow but everything seems to grow for these hardy people, with their cellars full of potatoes, carrots, kohlrabi, apples, wine, saurkraut and even lettuce, stored in special bins.

Holly walks the 3 kilometers down the railroad track and across the street to school. She was especially excited this morning as she left with her friends. This will be the first time she's experienced winter. She has made many friends and is learning Slovenijan. She is also taking violin lessons at the Glasbena Sola(Music School). Gina and I are in our little-old house keeping the woodfire going. Slovenija has not had snow for the last three years and the ski areas have been suffering. This year they've already gotten snow, though we are hoping, as we survey the old woodpile, that it does not get too cold.

We've been here for three months now and are settling into a routine. We know the prices of groceries(generally high) and we know how the money works most of the time, though we still find times when demands are made for great sums more than we thought or we are showered with many bills and coins in unexpected change.

Slovenija is a beautiful place and flying in to Ljubljana was incredible! The Alps are rugged peaks seperated by deep, lush hanging valley that appear to have no entrances or exits. After the snow capped mountains what struck us as we rode by taxi seven miles into town was the rich green of the landscape. Small farmers' fields cover the hills and valleys, bordered by small woods and forests. None seemed larger than an acre and most seemed half that. Slovenija, we find is just one series of these farmed valleys, dotted with villages and seperated by mountain ranges, whose sides are covered by vinyards and topped with either castles or churches left over from the middle ages.

In the city we were first impressed by the busy streets - both auto and pedestrians - and were reminded of rush hour on Powell St. in San Francisco though Ljubljana is one-fourth the size. The streets are narrow, and many are closed off to autos providing broad boulevards for pedestrians, outdoor resturants and coffee houses. Most of these streets lead to the Old Town where a medevial castle, 19th century buildings, a beautiful river and bridges succeeded in slowing our pace and we stopped at the cafe with the umbrella tables along the river for coffee and ice cream. Since then we've had more than our share of coffee. "Which street do we take?" "Haven't figured this map out yet." "Where are we?" "Looks like we're right by this coffeehouse." "Oh, Ja. Dve kava s smetana, prosim."(Expresso with whipped cream, please).

We have had our disappointments, the main one being the shortage and expense of houses in Ljubljana($600-900 @ month). After several weeks relatives of ours in Novo Mesto were able to find us a place there and, well here we are. We live in an older, uninsulated house and heat and cook with wood($250 @ month). We eat simply, much more meat than vegetables, unless

we're given carrots, kohlrabi, or lettuce by friends with gardens. Fortunately the two items which are the least expensive - bread and sausage - are outstanding in both flavor and variety. We have stored about 300 pounds of potatoes and a couple of boxes of apples in the cellar and Gina has made a couple of gallons of Saurkraut(vitamin C, you know).

Our experiences with our relatives have have been great. They have taken us to Bela Krajina, an area of birch trees, white karst stone, and traditionally, all white dress(tho blue jeans are more common now), that give it its name which means "white country." We've helped them pick grapes, make wine and saurkraut, and have hauled firewood out of their forest for both our families. We loaded wood by their old, deserted, stone and stucco farmhouse, on which they keep the roof in good repair in case they need to move in at some future time. "We would fix it up and live there, if we have no job in town," Roman says. Many people have alternative plans in case of some future misfortune. And that seems to say it about these hard-working people; they are prepared to survive under any circumstance. They have not only survived 1500 years of domination by other nations but have developed a language and literature as well as a spiritual base in their Catholicism. All of this seems to result on a unity of thought and action which is at times bewildering to outsiders. For instance, the grape juice turns to wine on November 11th at thousands of small vineyards all over the country. This little miracle occurs on St. Martin's Day, the patron saint of vinyards. Slovenians are also proud of their knowledge of other languages. Three or four are not uncommon. They know Serbo-Croation, which all are taught at school, while the rest of the Jugoslavs throw up their hands at the complexity of the ancient Slovene language. Language provides only one difference from the rest of Jugoslavija, which also has, except for Croatia, incompatible religions(Serbian Orthodox and Moslem) and in many areas uses the Cyrilic alphabet. Finally, the Slovenians are well educated and for nearly a century have been 95% literate while the rest of the country ranges below 45%.

Politically, the Slovenians seem to feel that this is their chance in history to gain self-determination and independence and with the slow progress toward free, multi-party elections in Serbia there is little or no enthusiam here for a confederation, the loosest form of relationship anyone has proposed. Most people here, the polls show favor independence and also favor no military, not that they wouldn't fight for their homes but as one neighbor put it, "Serbia could eat us for dinner and for Austria we would be malitsa(snack)." In the next two months there will be a plebisite on the future within or without Jugoslavija followed by a vote on a democratic constitution. This is an exciting time - will it be the Birth of a Nation?

We've taken short trips to Austria, Italy and some of the Adriatic Islands which have great similarity to Santa Cruz and Monterey so we have not been missing Santa Cruz greatly but have been missing our friends and look for a nice get-together when we return in September. In the meantime we hope all is well with you and yours and may this season remind us to love our neighbor, in Iraq as well as Slovenija.

VESEL BOZIC IN SRECNO NOVO LETO,

Slovenijan Paul, Gina and Molly

Paul, Gina, Molly

(Paul Dragovan sent this to us. He's a retired educator of Santa Cruz County)

Slavic Tastebuds

Yugoslavia borders several different countries including Italy, Austria, Hungary, Rumania, Bulgaria, Greece and Albania. All countries, except possibly Italy, have had a profound effect on Slavic menus.

The use of paprika in many dishes comes form Hungary and Austria. A main course fish plate, 'ribji guljaz,' is a perfect example.

Corn meal mush, a staple served in a variety of ways but most often boiled and eaten as a porridge or hot cereal, shows the influence of Romania on Yugoslavian tastebuds. The popular Yugoslavian dish of stuffed grape leaves containing rice, veal or lamb obviously comes from Greece.

The common use of vegetables basted in oil and the consumption of sour milk show the effect of Albanian food customs.

The key work is simplicity. The natives like their food tasty and substantial and their drink strong. Healthy tantalizing fare is always available.

Agriculturally speaking, plums seem to thrive here. A great portion of the country's menus include plums. They are eaten in a variety of ways. Plum jam in ice water is the equivalent of a soft drink. Prune brandies, such as Sljiovca and Slivouka, are quite popular . Wines are abundant, both red and white. Pivo (beer) and a first class liquor called Maraskino are also popular.

Serbs like grilled meats and spicy meatball dishes like cenapici. Seafood dishes abound in coastal areas and Macedonians consume a wide variety of meals based on lamb as the main course.

Melinda Boring .

Spicy Fish, Yugoslav Style
Ribji Guljaz

3 T. olive oil
2 T. chopped onions
2 T. salt
1 t. pepper
1 t. sweet paprika
6 slices sea bass, fillet of sole or similar fish
2 T. tomato paste
2 T. water
1 bay leaf
2 t. vinegar
1 minced clove garlic

Heat olive oil in large skillet and add onion and sauté for 5 minutes. Combine salt, pepper, and paprika. Rub into each slice of fish. Place fish in skillet and brown on both sides. Add tomato paste, water, bay leaf, vinegar and garlic. Cook over low heat for 15 minutes turning fish once. Stir sauce occasionally and baste fish. Serve cold or hot.

Wine Liqeur
Vinski Liker

1 qt. red wine 2 t. vanilla extract
11/4 c. sugar 2 c. brandy

Combine the wine and sugar in saucepan. Bring to boil and cook over medium heat for ten minutes. Cool for one hour. Add vanilla and brandy. Chill and serve cold.

Hazelnut Cookies
Kolaci Od Ljesnjaka

3 eggs
1 tablespoon zwieback crumbs or bread crumbs
1/2 cup sugar
2 cups ground hazelnuts (filberts)
2 tablespoons brandy
1/2 cup hazelnuts, halved

Beat the egss in a bowl until light. Add the sugar and continue beating. Add the vanila, brandy, and crumbs. Mix well. Fold in the ground nuts carefully but thoroughly. Preheat oven to 300 degrees. Shape a teaspoon of dough into a small ball. Place half of a hazelnut on each ball. If desired, the dough may be pressed flat. Bake in a 300 degree oven for twenty minutes, or until lightly browned.

Beef and Veal Sausages
Cevapcici

Combine ground beef, veal, and fat with the salt and pepper in a chopping bowl. Chop until well blended and fine in texture. Form into sausages about 2 inches long. Broil in 500 degree oven fairly close to heat. Turn often 'til well browned. Serve with chopped onions on side.

Note: In the old country these sausages are often broiled over an open fire. They make a great appetizer for a barbecue when prepared over a charcoal fire.

CALENDAR

JULY	6th	SATURDAY ANNUAL BAR-B-QUE CORRALITOS PADRE PARK
OCTOBER	13th	SUNDAY HARVEST FESTIVAL POTLUCK DISPLAY OF ARTIFACTS OF THE "OLD COUNTRY" V.F.W.HALL
DECEMBER	15th	SUNDAY ANNUAL CHRISTMAS DINNER V.F.W. HALL

* *

TENTATIVE PLANS: 13th ANNIVERSAY
DINNER DANCE
SATURDAY - FEB. 8th_ 1992

GENERAL MEMBERSHIP MEETINGS

6:30 p.m. at the MIRAMAR - SUNDAYS
COFFEE & DESSERT

JULY 14th

SEPT. 8th

NOV. 10th

ALL MEMBERS ARE REQUESTED TO ATTEND

BOARD OF DIRECTORS MEETINGS

6:30 p.m. at the MIRAMAR - SUNDAY

JUNE 9th

AUGUST 11th

OCTOBER 6th

DECEMBER 8th

ALL CHAIRMEN & COMMITTEE MEMBERS
ARE INVITED TO ATTEND

BOARD OF TRUSTEES

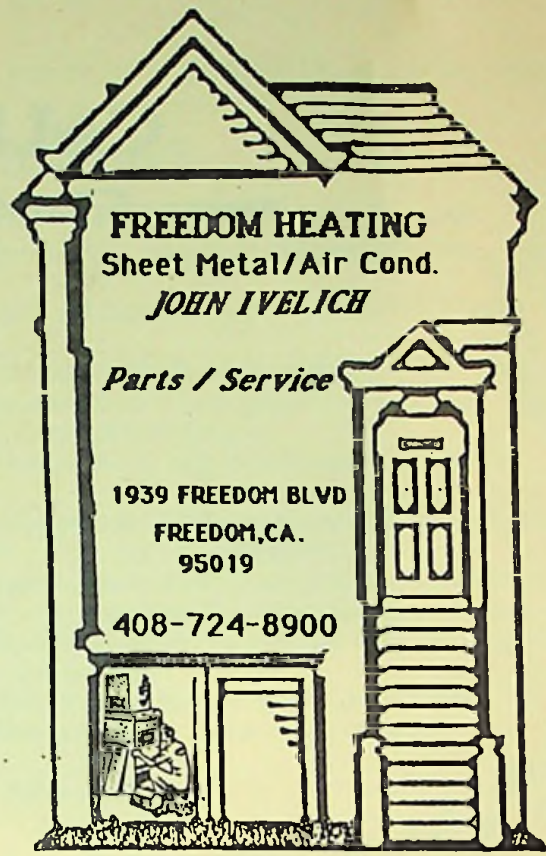
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Our dues are as follows:

Single membership $12
Family membership $18

MEMBERSHIP APPLICATION

Name: _____ Birth date:
Husband: _____ _____
Wife: _____ _____
Address: _____
Phone number: _____
Interests: _____
_____
_____
Yugoslav Background: _____
_____
Children under 18 included in Family Membership:
_____
_____

YUGOSLAV-AMERICAN
CULTURAL ORGANIZATION, INC.
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